

Mecklenburg County Health Department

E. Winters Mabry, MD Director (704) 336-4700

To: Commercial Plan Review Customers,

Mecklenburg County Environmental Health / Food Service Plan Review Checklist

The following information shall be submitted along Commercial Plan Review for purposes of obtaining	, ,
Commercial Fian Review for purposes of obtaining	Tood service review approvar.
Food & Beverage Menu	Location of Private or Municipal Water/Sewer Equipment
1/4" to 1'.0" Equipment Floor Plan	1 1
Food Establishment Plan Review Application*	Interior & Exterior Seating Diagram Define Smoking and Non-Smoking Zones
Dry and Refrigeration Storage Calculation Sheet*	Interior Finish Schedule; Including Material Composition
Food Equipment Specification Sheets <u>or</u> Equipment Schedule Listing Make and Models	 Plumbing Needs; Supply & Waste Lines Hot Water Generator Make and Model Drain Receptor Type and Location
Site Plan Showing:Dumpster,Recycling,Grease Waste Containers	Grease Interceptor Calculations36" x 36" Floor Mounted Can WashEmployee Hand Wash Every Work Area
Important: Trade (i.e. B/E/M/P) coordination with submitted Kitchen Equipment drawings is very important and will be evaluated by this Department for accuracy during each review.	

*PDF available on-line under "Plan Review Section" at http://www.meckpermit.com/Plan+Review/Environmental+Health.htm, click the "Dry & Refrigerated Storage Calculation Sheet" link.

Food Service Plan Review Submittal questions should be directed to Jody Throckmorton, RS at (704) 336-5505 or by email jody.throckmorton@MecklenburgCountyNC.gov.